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PUB-NO: JP02000169502A
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TITLE: BRANCHED MALTODEXTRIN AND ITS PRODUCTION

PUBN-DATE: June 20, 2000

INVENTOR-INFORMATION:

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ABSTRACT:

PROBLEM TO BE SOLVED: To provide a new-type branched maltodextrin specified in a 1,6-glucoside bond level, a reducing sugar content, a polydispersity index, and an average molecular weight and being usable as a product intended for digestion by man or animals.

SOLUTION: Provided are a branched maltodextrin and a hydrogenated maltodextrin each having a 1,6-glucoside bond level of 22-35%, a reducing sugar content of at most 20%, a polydispersity index of at most 5, and a number- average molecular weight equal to at most 4,500 g/mol. This (hydrogenated) branched maltodextrin is obtained by treating an acidified starch dehydrated so as to have a water content of at most 5% at 120-300°C in a thin-layer continuous reactor, collecting, purifying, and, desirably, concentrating the branched derived starch product, fractionating the product according to numberaverage molecular weights, and, optionally, catalytically hydrogenating the obtained product. This in combination with a polyol is utilized as a non-cariogenic composition. In use, 30-70 wt.% branched maltodextrin is mixed with 30-70 wt.% multitol.

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